

FBI Statistics:

- 76 Million Cases of FBI a Year in the US
- 325,000 Hospitalizations a Year in the US Caused by FBI
- 5,200 Deaths a Year in the US Cased by FBI
- \$7.7—\$23 Billion Annual Cost
- \$77,000 Average Cost Per Incident

FBI Agents

- Biological Hazards: Bacteria, Viruses, Parasites, Yeast and Molds
- Physical Hazards: Glass, Toothpicks, Fingernails, Jewelry, Metal Fragments
- Chemical Hazards: *Cleaners & Sanitizers*, *Pesticides*, *Medications*
- Naturally Occurring Chemical Hazards: Fish Toxins, Plant Toxins

FBI Sources:

- Humans/Foodworkers: Contaminated Hands, Illness
- Foods: Contaminated Food, Time & Temp Abuse

FBI Symptoms

- Common Symptoms (onset 12-36 hours): Diarrhea, Cramping, Nausea, Vomiting, Low-Grade Fever, Body Aches
- Rare Symptoms: System Shutdown, Coma, Death



Contact KDHE to schedule a Focus on Food Safety Training to prevent FBI in your establishment!



Kansas Department of Health and Environ 1000 SW Jackson, Suite 200 Topeka, Kansas 66612-1274

Licensing Food Establishments in the State of Kansas



Restaurants
Caterers
Mobile Units
Retail Grocery Stores
Food Manufacturers
Food Wholesalers



Kansas Department of Health and
Environment
Bureau of Consumer Health
Food Protection and Consumer Safety

Who needs to be licensed?

Food Establishments

Any operation that is defined as a "Food Establishment" by Kansas Law. Food establishment is de-



fined by the Law as any operation that stores, prepares, packages, serves, vends, or otherwise provides food for human consumption. *This includes, but is not limited to restaurants, caterers, mobile units, food vending machines, retail food stores, convenience stores, grocery stores, and delicatessens.*

Food Processing Plants



A "Food processing plant" is defined by Kansas Law as a "commercial operation that

manufactures, packages, labels, or stores food for human consumption and does not provide food directly to a consumer." This includes manufacturing plants, wholesale distributors and warehouses.

Lodging Facilities

All lodging facilities must obtain a license. This includes, but is not limited to, motels, hotels and boarding homes.

Frequently Asked Questions

Q: Does a caterer have to be licensed if he/she works out of his/her home?



A: Yes. Caterers must be licensed and need to have a kitchen that is separate from the rest of the house.

Q: Will I have to renew my license?

A: Yes. All licenses expire on December 31st of each year. You should expect a renewal form around November of each year.

Q: Does it cost money to have a license?

A: Yes. There is a one time application fee when you first start your business as well as a license fee that must be paid annually.

Q: Will the license fees be pro-rated if I apply mid-year?

A: No. The Licensing Law does not allow for pro-rating the fees.

Q: Do not-for-profit establishments have to pay for a license?

A: Yes. Not-for-profits pay the same fees as for-profit establishments.

To obtain a copy of the Kansas Food Code, call KDHE at (785) 296-5600 or go to KDHE's web site at www.kdhe.state.ks.us/fofs. **Q:** Do I have to have an inspection before I open my establishment?

A: Yes, you must have an inspection before opening.

Q: What equipment will I have to have in my establishment?

A: The equipment you need varies, depending on the type of establishment. The equipment may include things such as, refrigeration; 3 vat sink or commercial dish machine; hand sink; and equipment to maintain cold and hot holding. Contact KDHE for more information.

Q: How many days can you operate without having to obtain a license?

A: You must obtain a license if you operate for 7 or more days per year.





Contact Kansas Department of Health and Environment prior to opening at (785) 296-5600 to schedule an inspection.



Fill out the application for a license. You can obtain this by asking your inspector, calling KDHE or on their web site at www.kdhe.state.ks.us/fpcs.



Submit your application and license fees and turn in your application to your inspector during your licensing inspection or directly to KDHE.



Must meet minimum licensing compliance requirements prior to opening.